



CAVALIERS PARADE

MONDAY, 23RD APRIL 2018

Souvenir Yard of Sam Adams or Union Jack Margarita

Gazpacho de Sandia (Watermelon Gazpacho)

Cooling watermelon and vine ripe tomatoes, olive oil and herbs are blended into this smooth Fiesta-time soup

Or

Fiesta Waldorf

Our Chef's take on a classic. Crisp apples, celery and grapes folded into a creamy dressing, served on a bed of lettuce and topped with Fiesta spiced walnuts

"Hunter's" Chicken

Chicken stewed with tomatoes, sweet peppers and white wine all served atop bucatini pasta enrobed with a traditional pesto. A Parmesan crisp is served atop.

Or

Lager Braised Mexican Pot Roast

Boneless Chuck Roast is braised till spoon tender in an aromatic broth using Mexican lager and sweet ancho chilies. Served with nopales and griddled corn cakes.

Or

Creole Snapper

Sautéed snapper filet, dressed with a creole gumbo sauce of shrimp and andouille sausage.

Served atop a bed of bayou rice pilaf.

Margarita Panna Cotta

Classic flavors, candied lime peel with a chamoy drizzle

Or

Bread and Butter Pudding

Mum's classic recipe.

\$69.95 per person (plus taxes and 20% gratuity)

For details and reservation please contact

Ryan by email ryan@maddogs.net or call (210) 222-0220

